

CLAIMS

1. A method of making a fruit pastry in the form of a bar, the method being characterized in that it comprises the steps consisting in:

5 • lining a mold of elongate shape and substantially U-shaped section with a pastry dough covering the bottom of the mold and its side walls over a fraction only of their height up from the bottom;

 • pouring a confectioner's mix onto the dough;

10 • covering the dough and the confectioner's mix with a trimming of fruit or pieces of fruit mixed with a gelling composition by pouring the trimming into the mold up to the top thereof; and

 • baking the pastry and the covered confectioner's
15 mix in the mold.

2. A method according to claim 1, characterized in that a confectioner's mix is used selected from an almond cream and a confectionery filling.

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3. A method according to claim 1 or claim 2, characterized in that a gelling composition is used that contains brown sugar.

25 4. A method according to any one of claims 1 to 3, characterized in that a gelling composition is used that contains a gelling ingredient.

5. A method according to any one of claims 1 to 4,
30 characterized in that a single-use mold is used made of a material selected in particular from aluminum and card.

6. A method according to any one of claims 1 to 5,
35 characterized in that the trimming of fruit or pieces of fruit is applied automatically by means of a feeder.

7. A method according to any one of claims 1 to 6,
characterized in that the mold is lined with the dough so
as to cover the side walls of the mold up to a height
lying in the range $1/4$ th to $2/3$ rds the height of said
5 walls.

8. A method according to any one of claims 1 to 7,
characterized in that the assembly comprising the baked
pastry and confectioner's mix together with the trimming
10 in the mold is deep-frozen.

9. A method according to any one of claims 1 to 7,
characterized in that the dough and the confectioner's
mix are pre-baked so as to reach a level of baking that
15 corresponds to 50% to 85% of complete baking.

10. A method according to claim 9, characterized in that
the pre-baking is performed prior to filling with the
trimming of fruit or pieces of fruit.

20 11. A method according to claim 9 or claim 10,
characterized in that the assembly comprising the pre-
baked pastry and confectioner's mix together with the
optionally-pre-baked fruit trimming is deep-frozen.

25 12. A fruit pastry in the form of a bar, characterized in
that it comprises a pastry tartlet having a rectangular
bottom with longitudinal and end margins, a
confectioner's mix filling the bottom of the tartlet, and
30 fruit or pieces of fruit held together by a gelled
composition forming a trimming covering the tartlet and
rising to above the margins thereof, while substantially
reproducing the outside rectangular profile of the
tartlet.

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13. A pastry according to claim 12, characterized in that it is packaged in its single-use baking mold, in particular a mold made of aluminum or card.
- 5 14. A pastry according to claim 13, characterized in that the pastry covers the side walls of the mold over a height lying in the range $\frac{1}{4}$ th to $\frac{2}{3}$ ths the height of said walls, from the bottom of the mold.